

# A modern version of a Gold Rush dinner

## Pierre Berton's Klondike baked beans

(Serves six)

### STEP I

1/2 pound navy or white beans (2 cups)

Water to cover

Cover beans with cold water and allow to soak overnight.

### STEP II

2 bay leaves, crushed	1/2 tsp each oregano, thyme, chili
1 tbsp parsley, finely chopped	powder and cloves
1 clove garlic, crushed	1 tbsp salt

Next morning, put beans and water on stove to simmer, adding garlic, parsley, oregano, bay leaves, thyme, chili powder, cloves and salt. Simmer gently for two hours. Drain and save bean liquid.

### STEP III

1/2 pound salt pork, or side bacon	1/2 tsp each of dry mustard,
1 1/2 cups bean liquid	freshly ground black pepper,
1 large, ripe tomato, coarsely	Worcestershire sauce, crushed garlic,
chopped	celery seed, monosodium glutamate
1/4 cup chili sauce	Few drops Tabasco
1 tin tomato paste	1/2 cup molasses
1 large onion, finely chopped	

Cut pork into large cubes or chunks. Pour drained beans into a large earthenware casserole, and throw in the pork cubes. Make a sauce by combining the bean liquid, tomato, chili sauce, tomato paste, and onion over a low heat. Add seasonings, tasting carefully as you go along. When it tastes pungent and hot, stir in the molasses. (Remember that the pungency will be cut by the beans.)

Pour hot sauce over pot of pork and beans. Put a lid on the pot and bake in a slow oven (250 F.) for at least six hours, preferably longer. The longer they bake the better they taste.

About halfway through the baking, take the pot out of the oven and taste the beans. Check for sweetness, and don't let them get too dry. Fix them up and put them back in the oven for more baking. One hour before they are ready, perform Step IV.

### STEP IV

1/2 cup good sherry

Bacon strips

Pour sherry over pork and beans. Then take bacon strips and cover the entire top of the beans. Fifteen minutes before serving, take the lid off the pot so the bacon crispens into a thick crust.

## Sourdough bread

2 1/2 cups lukewarm water	1 tbsp granulated sugar
1 tsp granulated sugar	8 1/2 cups (about) all-purpose flour
1 envelope fast-rising active dry	1 cup milk
yeast	1/4 cup granulated sugar
1 tbsp salt	2 tbsp shortening

Measure 1/2 cup of the lukewarm water into a large bowl; stir in the 1 teaspoon sugar. Sprinkle with yeast. Let stand 10 minutes, then stir well. Add the remaining 2 cups lukewarm water, salt, 1 tablespoon sugar and 2 cups of the flour. Stir well. Cover. Let stand at normal room temperature for 3 days, stirring down batter daily.

On the third day, scald milk; stir in the 1/4 cup sugar and shortening. Cool to lukewarm. Blend into yeast mixture. Stir in 3 cups of the flour. Beat until smooth and elastic. Work in sufficient additional flour to make a soft dough — about 3 1/2 cups more. Turn out dough onto floured board or canvas and knead until smooth and elastic. Place in greased bowl. Grease top. Cover. Let rise in a warm place, free from draft, until doubled in bulk — about 1 1/4 hours. Punch down dough and again let rise until doubled — about 45 minutes. Turn out dough onto lightly floured board or canvas and knead until smooth.

Divide dough into 3 equal portions. Shape each portion into a smooth loaf and place in a greased 8-by-5-inch loaf pan. Grease tops. Cover with a tea towel. Let rise in a warm place, free from draft, until doubled in bulk — about 45 minutes. Bake in a hot oven (400 F.) 30 to 35 minutes. Yield: 3 loaves. ★

\*Consider using bacon instead of salt pork. If using salt pork, rinse well as it is liable to be too salty.

**enjoy  
Britain's  
largest  
selling  
Scotch**

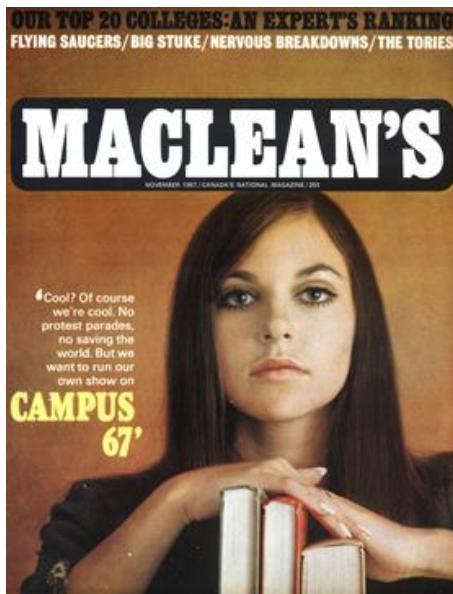


**don't be  
vague...  
ask for  
HAIG**

THE OLDEST NAME  
IN SCOTCH

# A modern version of a Gold Rush dinner

MACLEAN'S | NOVEMBER 1967



Reprinted from the Maclean's Archive

<https://archive.macleans.ca/article/19671101033/print>

